



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 20 October 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

31

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

713

How many people formally counted in this facility describe themselves as the following gender?

Female: 56

Male: 657

Nonbinary: n/a

Prefer not to say: n/a



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="31"/>	<input type="text" value="678"/>
ICE Detainees:	<input type="text" value="0"/>	<input type="text" value="475"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="146"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on October 18, 2021. All population numbers current as of October 25, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of October 20, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 8 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

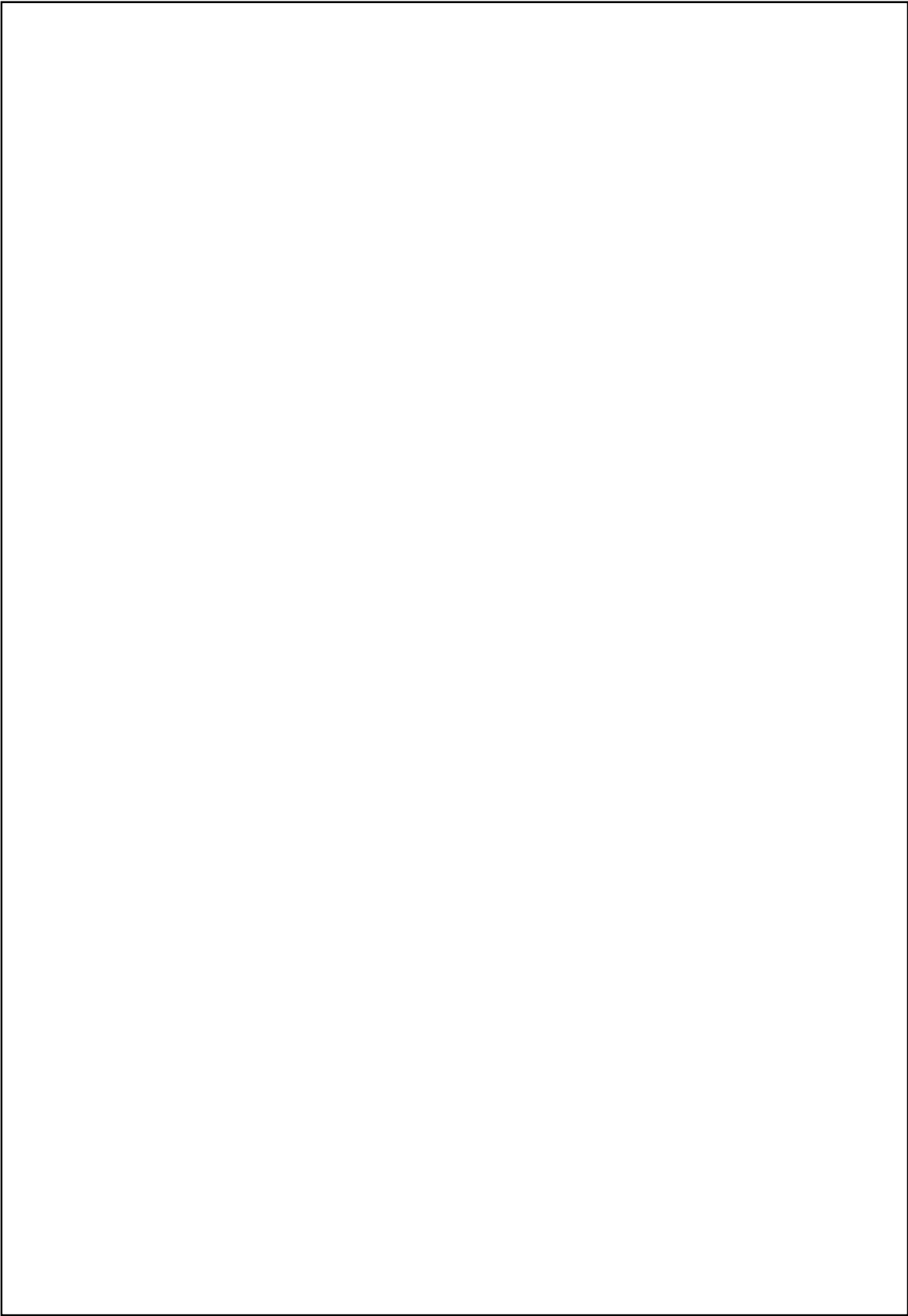
Logs provided for October 12, 2021- October 17, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported thirty-one (31) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of October 25, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of October 25, 2021.





13
Tuesday, Oct. 12, 2021
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Secure Services™

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
10/13/21	A-1		101.2						
	A-2		101.4						
	A-3		101.3						
	A-4		101.4						
	B-1		101.6						
	B-2		101.6						
	B-3		101.7						
	B-4		101.6						
	C-1		101.7						
	C-2		101.8						
	C-3		101.6						
	C-4		101.6						
	D-1		101.1				N/A	N/A	N/A
	D-2		101.1				N/A	N/A	N/A
	E-1		101.2				N/A	N/A	N/A
	E-2		101.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT:

Sean Hansen

SIGN:

[Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:	101.7	101.7	101.7	101.7	101.7	101.7	101.7	101.7

Temperature Taken with a Fluke Mod 52 Digital Thermometer

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/16/2021	CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY 10/11	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty on Bun Rice Pinto Beans Spinach Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY 10/12	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Dressing Garlic Bread Spice Cake Fortified Sugar Free Tea	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY 10/13	Farina Scrambled Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread / Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Roll Margarine Cake Fortified Sugar Free Beverage
THURSDAY 10/14	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salami Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread Fortified Sugar Free Beverage
FRIDAY 10/15	Dry Cereal Creamed Meat Gravy Grilled Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY 10/16	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Biscuit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY 10/17	Cream of Rice Eggs w/ Breakfast Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mustard or Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-11-21

Time: 0315 AM Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		N/A		X	
no skin infections		N/A		X	
no diarrhea		N/A		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		184
and chemical agent used in Final Rinse	Lunch		158		186
	Dinner		155		185
POT and PAN SINK					
	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		115		118
	Lunch		112		114
	Dinner		110		112
FREEZER and WALK-IN					
	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.9		37
Record temperatures, Freezer and Walk-ins	PM		-3.1		36.8
DRY STORAGE					
	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		64		68
Record temperatures, Dry Storage Areas	PM		70		69
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	118		112°		

B. Vaca 10-11-21
Signature, Cook Supervisor (AM) DATE

Reyad 10-11-21
Signature, Cook Supervisor (PM)

John M. Lopez 10-12-21
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-12-21

Time: 0315 AM **Time:** 1800PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores	N/A			✓	
no skin infections	N/A			✓	
no diarrhea	N/A			✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	180	-
and chemical agent used in Final Rinse	Lunch		150	181	
	Dinner		155	184	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		114	118	200ppm
	Lunch		116	117	200ppm
	Dinner		110	110	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.1	38	39
Record temperatures, Freezer and Walk-ins	PM		-6.2	39	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		64	69	
Record temperatures, Dry Storage Areas	PM		65	69	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	119	120			

B. Vazquez 10-12-21
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 10/16/21
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-13-21

Time: 0315 AM **Time:** 1252 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		153	182	
and chemical agent used in Final Rinse	Lunch		156	184	
	Dinner		156	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		114	118	200ppm
	Lunch		118	119	200ppm
	Dinner		118	119	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.1	37.9	39
Record temperatures, Freezer and Walk-ins	PM		-7.0	38.6	39
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		65	70	
Record temperatures, Dry Storage Areas	PM		60	60	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

R. Vazquez 10-13-21
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 10/16/21
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

10/14/21

Time: 0300 AM **Time:** 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<u>153</u>		<u>182</u>
and chemical agent used in Final Rinse	Lunch		<u>156</u>		<u>186</u>
	Dinner		<u>155</u>		<u>188</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>		<u>110</u>
	Lunch		<u>114</u>		<u>116</u>
	Dinner		<u>115</u>		<u>110</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-7.8</u>		<u>37.8</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-4.1</u>		<u>37.3</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<u>68</u>		<u>68</u>
Record temperatures, Dry Storage Areas	PM		<u>70</u>		<u>69</u>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<u>108</u>		<u>110</u>		

Signature, Cook Supervisor (AM)

10/14/21
DATE

Signature, Cook Supervisor (PM)

Reyes 10/14/21
DATE

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

10/15/21

Time: 0300 AM

Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<u>156</u>		<u>183</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>185</u>
	Dinner		<u>155</u>		<u>185</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>120</u>		<u>125</u>
	Lunch		<u>120</u>		<u>200 ppm</u>
	Dinner		<u>112</u>		<u>200 ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-7.6</u>		<u>37.8</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-5.8</u>		<u>35.2</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<u>68</u>		<u>68</u>
Record temperatures, Dry Storage Areas	PM		<u>70</u>		<u>69</u>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<u>115</u>		<u>112</u>		

Signature, Cook Supervisor (AM)

10/15/21

DATE

Signature, Cook Supervisor (PM)

Reyad 10/15/21

FOOD SERVICE MANAGER

10/16/21
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/16/21

Time: 0300 AM **Time:** 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓		✓	
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked		✓		✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	181	
and chemical agent used in Final Rinse	Lunch		156	183	
	Dinner		158	188	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		121	128	200ppm
	Lunch		130	135	200ppm
	Dinner		112	115	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.7	36.8	38.8
Record temperatures, Freezer and Walk-ins	PM		-5.8	37.0	36.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		69	70	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	115	115			

Signature, Cook Supervisor (AM)

10/16/21
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10/17/21
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/17/21 **Time:** 8300 **AM** **Time:** **PM**

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	181	
and chemical agent used in Final Rinse	Lunch		150	183	
	Dinner		153	186	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		128	130	200ppm
	Lunch		129	131	200ppm
	Dinner		110	112	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.7	37.6	39.9
Record temperatures, Freezer and Walk-ins	PM		-6.3	36.3	40.1
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		109	70	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	115	110			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

GEO Aurora ICE
3130 N. Oakland St

10/18/2021
 7:08:54 AM BCU

Temp 2 - 10/18/2021
 7:08:54 AM

A-1	68.11
A-2	69.01
A-3	69.71
A-4	69.52
B-1	70.51
B-2	70.31
B-3	67.91
B-4	70.31
C-1	68.71
C-2	70.11
C-3	67.60
C-4	68.62
E-1	69.52
E-2	69.71
D-1	73.31
ISOLATION	---
PATIENT ROOM	71.60
INTAKE/RECEIVING	71.00
Tank Temp S-12	71.48
Present Value	
BOILER-3	150.85
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.53
Universal Input[13]	

GEO Aurora ICE
3130 N. Oakland St

10/20/2021
 9:38:50 AM BCU

Temperature
°F

A-1	68.71
A-2	70.61
A-3	70.61
A-4	70.61
B-1	71.41
B-2	70.61
B-3	70.31
B-4	69.52
C-1	69.01
C-2	70.61
C-3	67.00
C-4	68.42
E-1	69.61
E-2	70.61
D-1	73.51
ISOLATION	---
PATIENT ROOM	72.81
INTAKE/RECEIVING	71.91
Tank Temp S-12	71.48
Present Value	
BOILER-3	70.61
Universal Input[1]	
LAUNDRY ROOM MAG-2 and BOILER-4	139.63
Universal Input[13]	

